



DOMAINE CARNEROS.

2023 *Le Ciel Serein* Pinot Noir



BLEND

100% Estate Grown Pinot Noir
14 Months Barrel Aged in French oak, *40% new*
Clones: 82% Dijon 667, 18% Dijon 777

ABOUT OUR LE CIEL SEREIN

We call it “Le Ciel Serein” and it just might be the most picturesque ranch in Carneros. This landmark site, memorialized as Bliss Hill, the background for Microsoft Windows XP, was selected for its rolling hills, diverse exposure, and exceptional soils. Developed between 2002 and 2004, it has been carefully planted to a wide variety of Pinot Noir clones. Year after year it has proven itself by consistently delivering lush, aromatic, and exciting Pinot Noir and has become an insider favorite among our Pinot fans.

HARVEST NOTES

We began the 2023 growing season with replenished reservoirs and saturated soils due to a tremendous 40” of rainfall after years of drought. The combination of record rainfall and a cool summer climate allowed for extended hang time and yielded a significant crop. Harvest of the Pinot Noir destined for our still wines began on September 19th and continued at a slow and steady pace through mid-October, allowing for extended flavor development in the berries. The 2023 vintage with its stellar growing conditions and abundant yields resulted in beautifully crafted wines to celebrate for years to come.

WINEMAKER'S TASTING NOTES

The pure fruit expression of the Dijon 667 clone is one of its undeniable hallmarks, showcasing a mixture of red and black berries, and a burst of spicy boysenberry. The other selection to complete the blend is Dijon 777 and the resulting wine presents a complex array of fruit and spice accented with silky soft tannins. There is a vibrant concentration of flavor resulting from the warm temperatures that peaked when the grapes were harvested. With time in the glass, the nose opens up to blend of dark fruit and species including bergamot, raspberry, tobacco leaf, and a hint of rose petal. The palate offers baked cherry, black raspberry, grilled figs, leather, and a touch of clove riding long through the finish. The final blend enjoyed 14 months of barrel age (40% new) from our favorite French cooperers of *Cadus*, *Francois-Freres*, and *Sirugue*.

SUGGESTED PAIRINGS

Our winemaker TJ Evans recommends enjoying this well balanced wine with grilled bone-in rib-eye steak or a Pinot pairing classic - duck with cherry sauce.

TECHNICAL DATA

Appellation: Carneros
Harvest Brix: 23.8 - 24.9°
Final pH: 3.64
Final Acid: 0.61g/100mls
Alcohol: 14.5%

PRICE

\$62

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